

Bar Cicchetti

— HILLARYS BEACH CLUB —

BREAKFAST

8.00AM TO 11.00AM
DAILY

LUNCH / DINNER

12PM - 9.00PM
DAILY

BREAKFAST	2	DESSERTS	8
ADD-ON	3	VEGAN	9
BAMBINI BREAKFAST	3	COCKTAILS	10
OYSTERS & CICCETTI	5	WHITE WINE	11
ANTIPASTI	5	RED WINE	11
PRIMI PIATTI	5	SPARKLING	12
PASTA	6	ROSÉ	12
SPECIALI TO SHARE	6	ALCOHOL FREE	12
PIZZA	7	TAP BEERS	13
BAMBINI	7	BOTTLES & CANS	13

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. Please advise staff of any allergies. Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last Updated April 24, 2026 1:12 PM.

BREAKFAST

AVAILABLE UNTIL 11AM

HOUSE MADE GRANOLA (DF, GFO, V)	24
VANILLA COCONUT YOGHURT, COCONUT, ROASTED PLUM, POACHED PEAR, SWAN VALLEY STRAWBERRIES	
HBC AÇAI BOWL (VG)	25
TOASTED GRANOLA, SEASONAL FRUITS	
+ Peanut Butter 2 + Nutella 2 + Biscoff 2	
EGGS YOUR WAY (DF, GFO, NF)	20
POACHED, FRIED, SCRAMBLED, CIABATTA OR RYE	
SMASHED AVOCADO (DFO, GFO, NF, V, VGO)	26
ROASTED PUMPKIN, FETA, TOASTED PEPITAS, RYE	
BACON & EGG FOCACCIA SANDWICH (GFO, DFO, NF)	24
DOUBLE CHEESE, TOMATO RELISH, BLACK PEPPER MAYO	
ZUCCHINI FRITTATA (GF, NF)	25
SMOKED SALMON, LEMON MASCARPONE, ROASTED BEETROOTS, POPPY SEEDS	
EGGS BENEDICT (GFO, NF)	24
WILTED SPINACH, CAVOLO NERO, HOLLANDAISE, ENGLISH MUFFIN	
+ BACON 6 + GLAZED HAM 5 + SALMON 10	
CICCHETTI BREAKFAST (DF, GFO, NF)	34
BACON, SAUSAGE, EGGS, HASHBROWN, MUSHROOMS, TOMATO, BEANS, CIABATTA OR RYE	
VEGO BREAKFAST (DF, GF, NF, V)	34
AVOCADO, EGGS, HASHBROWN, MUSHROOMS, CAVOLO NERO, BEANS, TOMATO, CIABATTA OR RYE	
ITALIAN BAKED EGGS (GFO, NF)	28
GUANCIALE, TOMATO SUGO, FIOR DE LATTE, BASIL, CIABATTA	
SPICY SCRAMBLED EGGS (GFO, NF)	28
CHORIZO, N'DUJA, CHARRED CAPSICUM, HERB SALAD	
TIRAMISU FRENCH TOAST (NF)	28
VANILLA ICE CREAM, ESPRESSO CREAM, LADY FINGER CRUMB	
HOUSE MADE CREPES (NF, V)	26
MAPLE SYRUP, STRAWBERRIES, BLUEBERRIES, BANANA	
TRIPLE CHEESE MUSHROOM TOASTIE (NF, V)	22
CAVOLO NERO, TRUFFLE MAYO	
SAUSAGE & EGG MUFFIN (DF, GFO)	26
PORK SAUSAGE, BLACK PUDDING, NDUJA JAM, AMERICAN CHEESE, HASHBROWN	

DF = DAIRY FREE, GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

ADD-ON

TO ANY BREAKFAST

CIABATTA TOAST (DF, GFO, V, NF)	10
SCRAMBLED EGGS	8
ALBANY FARM EGGS - POACHED / FRIED [X2]	8
SMASHED AVOCADO	5
WILD MUSHROOMS	6
HASH BROWN [X2]	5
SAUSAGE [X2]	7
STREAKY BACON	7
BAKED BEANS	4
SMOKED SALMON	10
TOMATO	5

BAMBINI

KIDS BREAKFAST - 12 & UNDER

EGGS & SOLDIERS (GFO, NF)	15
MINI BREAKFAST (GFO, NF)	19
BACON, SAUSAGE, HASH BROWN, SCRAMBLED EGGS, CIABATTA	
KID'S CREPES (NF, V)	15
MAPLE SYRUP, SEASONAL FRUITS	
JAM ON TOAST (GFO)	12

BREAKFAST COCKTAILS

FROM 10AM ON SUNDAYS

MIMOSA	15
PROSECCO, ORANGE JUICE	
NIKKI'S BLOODY MARY	19
BEYOND DISTILLING VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, CRACKED PEPPER, CELERY SALT	
PEACH BELLINI	16
PEACH LIQUOR, PEACH PUREE, PROSECCO	

FEED ME MENU

AVAILABLE EVERYDAY FOR LUNCH / DINNER

MIN 4PPL / WHOLE TABLE MUST ORDER

EMBARK ON A FLAVOUR-FILLED JOURNEY WITH OUR SPECIALLY CURATED FIVE-COURSE SHARE MENU — FROM VIBRANT ANTIPASTI TO OUR MOST-LOVED SIGNATURE DISHES, DESIGNED TO SHOWCASE THE VERY BEST OF OUR KITCHEN.

\$79PP



DF = DAIRY FREE, GF = GLUTEN FREE, NF = NUT FREE, O = OPTION, V = VEGETARIAN, VG = VEGAN

STONE BAKED BREAD

CICCHETTI'S SIGNATURE STONE BAKED BREAD (DF,GF,VG)	17
FOCACCIA (DF,GFO,NF,VG)	12
+ Add Tomato Butter / Garlic & Mascarpone Butter / Anchovy Butter 3	

ANTIPASTI

FRESHLY SHUCKED AUSTRALIAN OYSTERS [HALF DOZEN / DOZEN] (DF,GF,NF)	36 68
MIGNONETTE, LEMON	
MARINATED OLIVES (DF,GF,NF,VG)	10
ALBANY SARDINES (DF,GF,NF)	14
PEPERONATA, BASIL	
PICKLED ABROLHOS ISLAND OCTOPUS (DF,GF,NF)	22
SALSA VERDE, CHILLI	
POACHED LOBSTER POT (DF,NF)	24
FENNEL, LEMON MAYO, LAVOSH	
HOKKAIDO HALF-SHELL SCALLOP (NF)	12 EA
LEMON BUTTER, DILL, PANGRATTATO	
LA DELIZIA LATTICINI BURRATA (GF,NF,V)	12
BURRATA ALLA DIAVOLA (GF)	20
N'DUJA, CURRANTS, PINENUTS	
TRUFFLE MUSHROOM ARANCINI [X3] (GF,NF,V)	21
TRUFFLE MAYO, PECORINO	
+ Add Arancini 7	
MORTADELLA (DF,GF,NF)	14
PROSCIUTTO SAN DANIELE (DF,GF,NF)	16
SPICY CACCIATORE SALAMI (DF,GF,NF)	12
HOUSE SELECTION ANTIPASTI (DF,GFO,NF)	35

PIATTO FORTE

SIGNATURE DISH

CICCHETTI SEAFOOD TOWER / LA TORRE DI MARE	135
AUSTRALIAN OYSTERS / KINGFISH CRUDO / PICKLED OCTOPUS / ALBANY SARDINES / LOBSTER POT / FOCACCIA / ABROLHOS ISLAND SCALLOPS (DF,GFO,NF)	

PRIMI PIATTI

MADE FOR SHARING

KINGFISH CRUDO (DF, GF, NF)	24
CUCUMBER & APPLE DRESSING, FINGER LIME, GERALDTON WAX	
BEEF CARPACCIO (DFO, GF, NF)	21
TONNATO, ROCKET, PARMIGIANO REGGIANO, PICKLED ONION	
CALAMARI FRITTI (DF, GF, NF)	22
LEMON PEPPER MAYO, PARSLEY	

PASTA

SPAGHETTI AGLIO E OLIO (DF, GFO, V)	26
CONFIT GARLIC, EVOO, CHILLI, PANGRATTATO	
+ Add Pipsis 6 + Add Prawns 14	
SPAGHETTI CARBONARA (GFO, NF)	33
PARMIGIANO REGGIANO, GUANCIALE, EGG YOLK, BLACK PEPPER	
RIGATONI ALLA VODKA (GFO, NF)	36
SPICY N'DUJA, STRACCIATELLA	
SEAFOOD MARINARA (DF, GFO, NF)	40
LOCAL SNAPPER, RED PRAWNS, BLUE SWIMMER CRAB, PIPIS	
THE MUSHROOM GUY'S RAGÙ (GFO, NF, V)	36
SHALLOTS, CONFIT GARLIC, PINOT GRIGIO CREAM, PARMIGIANO REGGIANO	
SLOW COOKED KARRADALE LAMB RAGÙ (DFO, GFO, NF)	38
ROSEMARY, PARMIGIANO REGGIANO	
BEEF CHEEK RAVIOLI (NF)	36
BURNT BUTTER, HORSERADISH, PARMIGIANO REGGIANO	

SPECIALI

GLAZED LAMB RIBS (GF, DF, NF)	38
SALSA VERDE, BALSAMIC, PICKLED ONION	
250G O'CONNOR RUMP CAP MB 2+ (GF, DF)	44
ROASTED PEPPERONATA, CAVOLO NERO, PINENUTS	
WA MARKET FISH (DF, GF, NF)	46
TUSCAN CHICKPEAS, CALABRESE SAUSAGE, GREMOLATA	
250G O'CONNOR BLACK ANGUS BEEF FILLET MB 2+ (DFO, GF, NF)	65
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD	
CHICKEN MILANESE (NF)	36
PICKLED SHALLOT, PARMIGIANO REGGIANO, LEMON	
1.2KG O'CONNOR RIBEYE MB 2+ (GF, NF)	150
SANGIOVESE SAUCE, NONNA POTATOES, ROCKET SALAD - MIN 45 MINUTES	

SIDES

SKIN-ON FRIES (DF, GF, NF)	14
ROCKET SALAD (DFO, GF, NF, V)	14
RADICCHIO, RED ONION, PARMIGIANO REGGIANO, VINCOTTO	
MINI CAPRESE SALAD (GF, NF, V)	18
STRACCIATELLA, BASIL	
GRILLED BROCCOLINI (DFO, GFO, NF)	16
ANCHOVY BUTTER, PANGRATTATO, LEMON	
NONNA'S POTATOES (DFO, GF, NF, V)	15
GODDESS MAYO, PARMIGIANO REGGIANO, CHIVES	
ROASTED BEETROOTS (DFO, GF, NF, V)	18
GOATS CHEESE, TORCHED ORANGES, RADICCHIO	

PIZZA CLASSICA

ALL PIZZAS CAN BE DFO & GFO

MARGHERITA (NF, V)	28
SAN MARZANO, MOZZARELLA, BASIL	
PROSCIUTTO CRUDO (NF)	34
SAN MARZANO, MOZZARELLA, ROCKET, PARMIGIANO REGGIANO	
DIAVOLA (NF)	34
N'DUJA, SAN MARZANO, MOZZARELLA, CHILLI, CARAMELISED ONION	
CAPRICCIOSA (NF)	32
SAN MARZANO, SMOKED HAM, WILD MUSHROOMS, ARTICHOKE	

SIGNATURE PIZZA

ALL PIZZAS CAN BE DFO & GFO

BURRADELLA (GFO, NF)	36
MORTADELLA, FIOR DI LATTE, BURRATA, ZUCCHINI PESTO	
ZUCCA (NF, V)	30
ROASTED PUMPKIN, MOZZARELLA, GOATS CHEESE, CARAMELISED ONION	
GAMBERI (NF)	36
HOUSE MARINATED PRAWNS, CHILLI, ZUCCHINI PURÉE, FIOR DI LATTE	

PIZZA ADD-ON

AVAILABLE FOR ALL PIZZAS

SALAMI	6
BURRATA	12
PROSCIUTTO	8
MORTADELLA	7
STRACCIATELLA	9

BAMBINI

KIDS LUNCH & DINNER - 12 & UNDER

KIDS FISH & CHIPS (GF)	17
KIDS CHICKEN BITES & CHIPS (GF)	18
KIDS TOMATO SUGO SPAGHETTI, PARMESAN (GFO)	18
KIDS MARGHERITA PIZZA (GF)	20
KIDS CHEESEBURGER (GFO)	19

DESSERTS

TIRAMISU "JUST HOW NONNA USED TO MAKE IT" (NF,V)	21
ITALIAN CHOCOLATE MOUSSE (GF,NFA)	16
VANILLA CREAM, HAZELNUT PRALINE	
AFFOGATO + FRANGELICO (GF,V)	18
LEMON PANNA COTTA (GF,NF)	16
LIMONCELLO, TORCHED MERINGUE	

SIMMOS ICE CREAM

ALL SERVED IN 125ML TUBS

VANILLA VANILLA / CHOCOLATE THERAPY / MINT CHOC CHIP / COOKIES 'N' CREAM / BLUE BUBBLEGUM / LEMON SORBET	8
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DIGESTIVES

SAMBUCA / BLACK SAMBUCA / FRANGELICO / MONTENEGRO OR LIMONCELLO	14
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DESSERT WINES

	GLS	BTL
SANDALFORD BOTRYTIS SÉMILLON, MARGARET RIVER, AU	12	48
VASSE FELIX CANE CUT SÉMILLON, MARGARET RIVER, AU	16	69
PENFOLDS GRANDFATHER RARE TAWNY, 20YO, BAROSSA, AU	23	

VEGAN ENTREE

STONE BAKED BREAD (GF)	18
MARINATED OLIVES (GFO, NF)	10
LEMON PEPPER MUSHROOM (NF)	22
LEMON, AIOLI	

VEGAN MAINS

ROASTED BEETROOTS	22
CASHEW CREAM, PISTACHIO, VINCOTTO	
SPAGHETTI AGLIO E OLIO (NF)	26
GARLIC, EVOO, CHILLI, PANGRATTATO	
CICCHETTI SPAGHETTI (NF)	27
HOUSE MADE PASTA, TOMATO SUGO	
WILD MUSHROOM GNOCCHI (GFO)	30
CASHEW CREAM, PINOT GRIGIO, TRUFFLE	
SPAGHETTI CARBONARA (NF)	33
VEGAN CREAM, CHERRY TOMATOES, VEGAN CHEESE	
PUMPKIN GNOCCHI (GFO)	32
SALSA VERDE, TOASTED PINE NUTS	
MARGHERITA PIZZA (GFO, NF)	27
SAN MARZANO, VEGAN CHEESE, BASIL	
DIAVOLA PIZZA (GFO, NF)	30
SAN MARZANO, VEGAN CHEESE, FRESH CHILLI, ITALIAN PARSLEY, CAMELISED ONION	
CAPRICCIOSA (GFO, NF)	30
SAN MARZANO, WILD MUSHROOMS, ARTICHOKE, VEGAN CHEESE	
ZUCCA PIZZA (GFO, NF)	30
ROASTED PUMPKIN, VEGAN CHEESE, CAMELISED ONION	

VEGAN SIDES

NONNA'S POTATOES (GF)	15
GODDESS MAYO	
ROCKET, RADICCHIO SALAD (NF)	14

SPRITZ

APEROL SPRITZ	21
LIMONCELLO SPRITZ	21
ELDERFLOWER SPRITZ	22
OUZO SPRITZ	22
BLOOD ORANGE SPRITZ	22
BLOOD ORANGE, CAMPARI, PROSECCO	
HOUSE SPRITZ	23
HOUSE GIN, ROTATING SEASONAL FRUIT, PROSECCO	

COCKTAILS

CLASSICS AVAILABLE ON REQUEST

 NEGRONI DEL SOL	25
WHITE RUM FORMS THE ELEGANT BACKBONE, WHILE TROPICAL BRIGHTNESS, CITRUS SNAP AND HERBAL DEPTH UNITE – FINISHED WITH GRAPEFRUIT PEEL	
 STRAWBERRY BOURBON SMASH	23
BOLD AND HERBACEOUS, THIS BOURBON SMASH BALANCES STRAWBERRY SYRUP WITH BRIGHT CITRUS AND AN EARTHY DEPTH	
 PISTACCHIO TAI	26
A PISTACHIO-LED MAI TAI DERIVES ITS DEPTH FROM SPICED RUM & GREEN CHARTREUSE	
 LIMONCELLO MARGARITA	23
A MEDITERRANEAN MARGARITA RIFF – LIMONCELLO & REPOSADO TEQUILA MEET FRESH LEMON IN A BRIGHT, CITRUS-FORWARD TWIST	
 CORE MEMORY	23
CRISP GREEN APPLE, FLORAL LILLET, & BOTANICAL GIN COME TOGETHER IN THIS BRIGHT, CLEAN SOUR. LIGHT, ZESTY, AND REFRESHING	
 LAST LOVE	24
A ROMANTIC SWIRL OF TEQUILA, STRAWBERRY & RHUBARB. BOLD WITH A TENDER FINISH	

ALCOHOL-FREE

COCKTAILS

PASSIONFRUIT VIRGIN MOJITO	17
PASSIONFRUIT, LIME, MINT, SODA	
QUIET COSMO	17
LYRE'S ITALIAN SPRITZ, LIME	
QUIET SPRITZ	18
LYRE'S ITALIAN SPRITZ, CAPI BLOOD ORANGE	
HIBISCUS & GINGER TISANE	18
HIBISCUS, GINGER, LEMON, SODA	

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SPUMANTI

SPARKLING

	125ML	BTL
VALDO PROSECCO, VALDOBBIADENE, IT	14	67
KYLIE PROSECCO ROSÉ, GAMBELLARA, IT	15	72
LAURENT-PERRIER, CHAMPAGNE, FR	28	159
LAURENT-PERRIER, ROSÉ, CHAMPAGNE, FR		245
LANTIERI NV CUVÉE, LOMBARDY, IT		128
DOM PERIGNON 2015 VINTAGE, CHAMPAGNE, FR		575

VINI BIANCHI

WHITE WINE

	150ML	250ML	BTL
WILLS DOMAIN SSB, MARGARET RIVER, AU	15	24	67
TRENTHAM MOSCATO, MURRAY DARLING, AU	14	22	62
SHAW AND SMITH SB, ADELAIDE HILLS, AU (V)	19	30	85
CHERUBINO LAISSEZ FAIRE FIANO, FRANKLAND RIVER, AU	16	26	73
SINGLEFILE CHARDONNAY, GREAT SOUTHERN, AU	16	25	72
SANDALFORD CHARDONNAY, MARGARET RIVER, AU	20	32	94
PUIATTINO PINOT GRIGIO, FRIULI, ITA	16	26	72
MARQ VERMENTINO, MARGARET RIVER, AU	16	25	73
LA ZERBA GAVI DE GAVI, PIEDMONT, IT	21	34	101
PIEROPAN SOAVE CLASSICO, GARGANEGA, VENEZIA, IT	22	35	100
DOMAINE NATURALISTE DISCOVERY SSB, MARGARET RIVER, AU			89
COFFELE CA VISCO SOAVE CLASSICO, VENETO, IT			109
FRANKLAND ESTATE ISOLATION RIDGE RIESLING 2015, GREAT SOUTHERN, AU (V)			149
VASSE FELIX 'SINGLE PLOT' CHARDONNAY 2024, MARGARET RIVER, AU (V)			150
SHAW AND SMITH M3 CHARDONNAY 2017, ADELAIDE HILLS, AU (V)			199
VASSE FELIX 'HEYTESBURY' CHARDONNAY 2019, MARGARET RIVER, AU (V)			225

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VINI ROSSI

RED WINE

	150ML	250ML	BTL
PEDESTAL CAB SAUV, MARGARET RIVER, AU	15	24	67
SANDALFORD CABERNET MERLOT, MARGARET RIVER, AU	15	26	72
YALUMBA VINE VALE GRENACHE, BAROSSA, AU (V)	17	26	73
MONTE ANTICO SANGIOVESE, TUSCANY, IT	16	25	72
ADRIANO LANGHE NEBBIOLO, LANGHE, IT	22	36	107
UMANI RONCHI MONTEPULCIANO, ABRUZZO, IT	15	24	71
SAN LEONINO CHIANTI CLASSICO, TUSCANY, IT	19	31	92
CAPOFORTE PRIMITIVO SALENTO, PUGLIA, IT	23	35	99
ANTONELLA CORDA CANNONAU, SARDINIA, IT	25	42	119
SHAW & SMITH PINOT NOIR, ADELAIDE HILLS, AU	29	47	135
CASTELSINA CHIANTI RESERVA DOCG, TUSCANY, IT			69
S.C. PANNELL PROTERO BARBERA, ADELAIDE HILLS, SA			75
POLIZIANO NOBILE DI MONTEPULCIANO 2019, TUSCANY, IT			149
VOYAGER ESTATE CELLAR RELEASE CAB SAV 2015, MARAGET RIVER, WA			249
BROCCARDO BAROLO DOCG, PIEMONTE, IT			259
PENFOLDS GRANGE 2019, BAROSSA, AU (V)			999
HENSCHKE HILL OF GRACE, BAROSSA, AU			1299

VINI ROSATI

ROSE WINE

	150ML	BTL
LEEWIN ESTATE ROSÉ, MARGARET RIVER, AU	15	70
MINUTY M DE MINUTY ROSÉ, PROVENCE, FRA	16	79
CHÂTEAU D'ESCLANS WHISPERING ANGEL, PROVENCE, FRANCE		119

ALCOHOL FREE

	150ML	BTL
GRANT BURGE PROSECCO 0%, KRONDORF, AU	12	55
NEWBLOOD ROSE, MARGARET RIVER, AU	11	50
TREAD SOFTLY PINOT NOIR, YARRA VALLEY, AU		50

TAP BEERS

	SCH.	PINT
PERONI 5%	14.5	16.5
PERONI 3.5%	11.5	14.5
STELLA ARTOIS 4.8%	13.5	16.5
GREAT NORTHERN SUPER CRISP 3.5%	13.5	15.5
CARLTON DRY 4.5%	12.5	15.5
BALTER XPA 5%	13.5	16.5
BALTER HAZY IPA 6%	13.5	16.5
PIRATE LIFE SOUTH COAST 4.4%	12.5	15.5
BULMERS 4.7%	11.5	15.5
MOUNTAIN CULTURE 4.5%	9.5	13.5
HARD RATED LEMON 4.5%	14	17
BROOKVALE GINGER BEER 4%	15.5	

BOTTLES & CANS

BALTER CERVEZA	12
TWO BAYS GFB (GF)	12
MATSO'S GINGER BEER (GF, VE)	14
MAGNERS 568ML (GF)	16
PERONI NASTRO AZZURO 0.0%	12
HEAPS NORMAL XPA <0.5%	12
HIATUS PACIFIC ALE <0.5%	12

WATER

MANGIATORELLA STILL	10
MANGIATORELLA SPARKLING	10

DRINKS

HOT DRINKS

	FROM
ESPRESSO	3
CAPPUCCINO	6
FLAT WHITE	6
LONG BLACK	6
LATTÉ	6
LONG MACCHIATO	6
MOCHA	6
HOT CHOCOLATE	6
CHAI LATTÉ	6
DIRTY CHAI LATTÉ	7
MATCHA	7
TEA	5.5
ENGLISH BREAKFAST / EARL GREY / GREEN, CHAMOMILE / PEPPERMINT	
COFFEE OPTIONS	1
MUG / EXTRA SHOT / SYRUPS / SOY MILK / ALMOND MILK / OAT MILK / LACTOSE FREE MILK / SKINNY MILK	

POP TOPS

APPLE	4.5
ORANGE	4.5
APPLE & BLACKCURRANT	4.5

ICED DRINKS

	FROM
ICED COFFEE	8.5
ICED LATTÉ	7
ICED LONG BLACK	7
ICED CHAI LATTÉ	8
ICED CHOCOLATE	8
ICED MATCHA	8
ICED STRAWBERRY MATCHA	9.5

JUICES

ORANGE	9.5
APPLE	9.5
VITALITY - APPLE, PINEAPPLE, GRAPE, LIME, STRAWBERRY	9.5
TROPICAL - MANGO, PINEAPPLE, ORANGE, LIME	9.5
ENERGISE - WATERMELON, PINK LADY, MINT, LIME, STRAWBERRY	9.5
GREEN PLUS - PEAR, LEMON, SILVERBEET, CUCUMBER	9.5

PIZZA & PERONI

FROM 4PM | EVERY MONDAY | \$30

SCHOONER OF TAP BEER, GLASS OF HOUSE WINE.

CHOICE OF ANY MARGHERITA, DIAVOLA, CAPRICCIOSA OR ZUCCA PIZZA.



PASTA AND VINO NIGHT

TUESDAY | \$35 PP | FROM 4PM

GLASS OF HOUSE WHITE OR RED WINE
CHOICE OF MUSHROOM RAGU, ALLA VODKA OR
CARBONARA

YOUR MIDWEEK ESCAPE TO ITALY

BOOKINGS RECOMMENDED

Bar Cicchetti
— HILLARYS BEACH CLUB —

EVERY THURSDAY, ALL DAY

STEAK+SIDES

500G O' CONNOR RUMP CAP MB 2+, SANGIOVESE SAUCE,
TRIPLE COOKED POTATOES, ROCKET SALAD

To share between two

\$69 STEAK & SIDES

\$95 STEAK, SIDES & BOTTLE OF WINE
(IMAGREDI BLANC OR IMAGREDI NERI)

Your Birthday?
it's on us! xoxo

FREE BOTTLE
of Prosecco
ON YOUR BIRTHDAY*

*FOR GROUPS OF 6+ ONLY, VALID ID
REQUIRED, AVAILABLE ON THE WEEK OF
YOUR BIRTHDAY.

